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Baking machine
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RECORD

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COMPLETE SPECIFICATION.

Improvements in the Manufacture of Bread.

I, JEAN HENRI BESNARD, Engineer, of 8, Rue Miromesuil, Paris, in the Republic of France, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The object of my invention is the manufacture under pressure of a wholesome, nourishing, tasty and substantial bread, for use in armies, navies, mercantile fleets, exploration and tours, which can be kept in store in a preserved state for a length of time and which takes up little space and serves the same purpose as ordinary bread.

To this end I take good leaven of wheat or barley flour, which I add to dough of half hard flour suitably salted; or I may use, if necessary, Russian rye flour with leaven of barley or other grain used in the manufacture of bread.

After the mixture of dough has risen somewhat I divide the same into lumps and place them in perforated moulds where they rise further when the moulds are closed, put into an oven heated sufficiently to give a temperature of at least 110 degrees Centigrade in the bread. The dough in the moulds (which may be of any size and shape) will then pass through a last fermentation very rapidly and thus bake under pressure. It is then taken out of the oven and left to cool in the moulds. Afterwards the mould and the bread are put in an oven to be dried and freed from the accumulated water.

The dough may or may not be mixed with dextrine, or white rye flour or other similar binding substance without prejudice to my process of baking under automatic pressure.

Any nourishing or otherwise beneficial substance or liquid may be added to the dough at will, such as meat or vegetables, or natural or artificial mineral water, salt or medical product as may be required for various purposes.

Having now particularly described and ascertained the nature of this invention and in what manner the same is to be performed I declare that what I claim is—

In the manufacture of bread, the process of baking under pressure in perforated and closed moulds, so as to obtain a thorough natural and automatic compression of the dough, a bread which is more consistant, less brittle and more preservable than the ordinary bread or analogous products, substantially as set forth.

Dated this 14th day of January 1890.

HERBERT & Co.,
18, Buckingham Street, Strand, London, W.C., Agents for Applicant.

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